

Lunch

Mon.–Sat. from 11:00 am to 3:00 pm (except holidays)

Insalata

Insalata con Gamberi | 18.5

Mixed greens, roasted bell peppers, tomatoes, avocado, grilled red onion, chopped green onion, cannellini beans, feta cheese, cilantro, rock shrimp tossed with honey-dijon vinaigrette. Topped with a grilled jumbo prawn.

Insalata di Cesare | 18

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano with choice of Mary's Free Range chicken or fried calamari.

① **Ahi Poke Salad | 18.75**

Fresh sashimi grade ahi tuna marinated in chili, soy and sesame oil. Served over stacked wonton chips with Asian slaw.

Insalata Mediterranea | 17.5

Chopped mixed greens, red onions, kalamata olives, feta cheese, cucumbers and Mary's Free Range chicken tossed with Mediterranean vinaigrette.

① **Insalata con Salmone | 22**

Blackened king salmon served over a bed of mesclun lettuce, sliced pears and raspberries tossed with extra virgin olive oil and aged balsamic.

Panini & Burgers

Served on ciabatta with choice of french fries or mixed green salad. Substitute truffle fries, add 3

A selection of panini inspired by our Gourmet Market.

Lombardia | 16.75

Salame, chive goat cheese spread, arugula, roasted peppers and extra virgin olive oil.

① **Marche | 17.75**

Prosciutto di Parma, (aged 24 mos), stracchino cheese, arugula and black truffle oil.

Calabria | 17.5

Hot salame, sopressata, mortadella, coppa, roasted bell peppers sweet provolone, red onion, lettuce and Italian vinaigrette.

Hamburger di Carne e Formaggio | 16.75

Half-pound grilled ground prime beef served with cheddar cheese, onion, tomato, lettuce and Thousand Island.

① **Hamburger Italiano | 18**

8-oz. ground prime beef and spicy Italian sausage with roasted bell peppers, heirloom tomato, avocado, micro greens, crispy leeks and garlic-chipotle mayonnaise.

Prime Rib | 16.75

Oven-roasted prime rib, sliced and served with horseradish mayonnaise, mozzarella cheese, red wine onions and hot au jus.

Lunch Entrées

Please, no substitutions.

① **Spaghetti Portofino | 26**

Clams, mussels, calamari and rock shrimp sautéed with mediterranean pesto.

① **Rigatoni alla Siciliana | 21.75**

Italian sausage and eggplant ragout in a zesty tomato sauce garnished with fried eggplant skins.

Spaghetti Carbonara | 19.5

Pancetta, egg yolk, Pecorino-Romano and black pepper.

① **Penne Vodka con Porcini | 19**

Chopped tomatoes, porcini mushrooms, basil and garlic sautéed in a tomato vodka cream sauce. Add Mary's Free Range chicken or rock shrimp, 5

Capellini alla Checca | 18

Angel hair pasta served with fresh seasonal cherry tomatoes, garlic and basil. Add Mary's Free Range chicken or rock shrimp, 5

① **Bucatini All'Amatriciana | 19.5**

Crispy pancetta, minced red onions and red wine in Vigilucci's tomato sauce.

Fettuccine al Pollo | 22

Fresh, homemade pasta sautéed with Mary's Free Range chicken, asparagus, mushrooms and cherry tomatoes in a creamy white wine sauce.

Pesce del Giorno | MP

Fresh catch of the day.

① **Tagliata di Manzo | 28**

Thinly sliced filet mignon seared medium rare. Served with fresh chopped tomato and arugula salad and shaved Parmigiano-Reggiano.

Pollo ai Funghi Porcini | 24.75

Pan-seared Mary's Free Range chicken breast with porcini mushrooms in a light cream sauce. Served with seasonal vegetables and spaghetti aglio e olio.

Pollo al Marsala | 24.75

Mary's Free Range chicken breast sautéed with wild mushrooms and marsala wine. Served with seasonal vegetables and spaghetti aglio e olio.

① **Vegetali alla Griglia | 19.75**

A fresh assortment of garden vegetables grilled over an open fire. Served with crispy polenta.

① **Roberto Vigilucci's Favorites**